



ZEST

CELEBRATE WITH ZEST THIS
FESTIVE SEASON

ZEST
MENUS





THE FESTIVE SEASON AT ZEST RESTAURANT IS ALWAYS
A SPECIAL TIME. IT IS A MOMENT TO CELEBRATE AND INDULGE
IN FLAVOURS THAT CREATE LASTING MEMORIES.

COME TOGETHER, CELEBRATE AND MAKE THIS FESTIVE SEASON
ONE TO REMEMBER. FROM SIT-DOWN DINNERS TO LIVELY STAND-UP
RECEPTIONS, OUR MICHELIN-RECOMMENDED CHEFS BRING TOGETHER
BOLD ASIAN FLAVOURS AND MEDITERRANEAN FAVOURITES TO CREATE
A FESTIVE EXPERIENCE DESIGNED AROUND YOUR CELEBRATION.

WE LOOK FORWARD TO WELCOMING
YOU THIS FESTIVE SEASON.

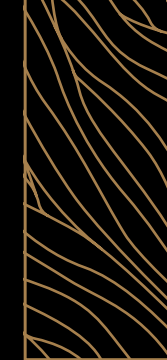
SEATED
SHARING
MENUS





SET MENU 01

MINIMUM 2 PEOPLE



€45 PER PERSON

SHARING MENU

SEA BASS CEVICHE ROLL

WITH PRAWN TEMPURA, AVOCADO,
MANGO, SHALLOTS AND TOPPED WITH
SEABASS & CEVICHE SAUCE

SALMON TATAKI ROLL

TUNA SPECIAL ROLL

WITH FRESH TUNA, AVOCADO, SPRING
ONIONS AND JAPANESE MAYO TOPPED
WITH FRESH TUNA

PRAWN AND SHIITAKE THAI STYLE DIM SUM

DUCK AND CORIANDER JAPANESE GYOZA

PORK BELLY BAO BUNS

WITH CUCUMBER, CRISPY ONIONS
AND HOISIN SAUCE

PRAWN PHAD THAI

RICE NOODLES WITH TOFU, PRAWNS,
EGGS, ROASTED PEANUTS, ASIAN
SAUCES AND SPRING ONIONS

PERANAKAN CHICKEN CURRY

CHICKEN THIGH CURRY WITH FIGS,
SERVED WITH JASMINE RICE

DESSERTS

PASSIONFRUIT CRÈME BRÛLÉE

DARK CHOCOLATE FONDANT

WITH CHILLI & SALTED
CARAMEL ICE CREAM



SET MENU 02

MINIMUM 2 PEOPLE



€50 PER PERSON

SHARING MENU

CASSAVA CHIPS

WITH NORI SALT

TUNA SPECIAL ROLL

WITH FRESH TUNA, AVOCADO, SPRING ONIONS AND JAPANESE MAYO TOPPED WITH FRESH TUNA

TIGER ROLL

WITH PRAWN TEMPURA, AVOCADO, JAPANESE MAYO AND SHICHIMI TOGARASHI

PORK SOUP DUMPLINGS

WITH SHOYU GINGER VINEGAR

INDONESIAN CHICKEN SATAY

WITH HOMEMADE PEANUT SAUCE

KENG CURRY KONG

YELLOW KING PRAWN CURRY WITH LIME LEAF, LEMONGRASS AND TURMERIC, SERVED WITH JASMINE RICE

HALF CRISPY PEKING DUCK

WITH CUCUMBER, SPRING ONIONS, PANCAKES AND PLUM & HOISIN SAUCE

DESSERT

GREEN TEA WHITE CHOCOLATE
YOGHURT MOUSSE WITH BERRIES

PASSION FRUIT CRÈME BRÛLÉE



SET MENU 03

MINIMUM 2 PEOPLE



€55 PER PERSON

SHARING STARTERS

CASSAVA CHIPS

WITH NORI SALT

HOME-MADE GUACAMOLE

SERVED WITH CASSAVA
ROOT CHIPS

OSAKA SALMON ROLL

WITH SMOKED EEL, AVOCADO, SESAME
SEEDS, SPRING ONIONS, TERIYAKI SAUCE,
TOPPED WITH FRESH SALMON

CRISPY OCTOPUS TACO

WITH HOMEMADE GUACAMOLE,
PICKLED RED ONION, CHIPOTLE
PEPPER, GREEK YOGHURT.

PRAWN AND SHIITAKE THAI STYLE DIM SUM

INDONESIAN RABBIT OR CHICKEN SATAY

WITH HOMEMADE
PEANUT SAUCE

MAIN COURSE

ZEST SIGNATURE BEEF RENDANG

TENDER BEEF MORSELS SIMMERED IN A
CHILLI, GINGER, COCONUT SAUCE AND
A SPECIAL HERB MIX, SERVED WITH
JASMINE RICE

OR

THAI YELLOW PRAWN CURRY

YELLOW KING PRAWN CURRY WITH LIME
LEAF, LEMONGRASS AND TURMERIC,
SERVED WITH JASMINE RICE

OR

BEEF TEPPAN

(WITH SUPPLEMENT OF
€7.00 PER PERSON)

DESSERT

MANGO AND PASSIONFRUIT ETON MESS

OR

WHITE CHOCOLATE & BANANA CRÉMEUX

TONKA BEAN & VANILLA ICE CREAM

OR

DARK CHOCOLATE FONDANT

WITH CHILLI & SALTED
CARAMEL ICE CREAM



PASS-
AROUND
MENUS

★ PASS-AROUND MENU 01

TO SERVE 16 PIECES PER PERSON

ASSORTED SUSHI

TO SERVE 2 PIECES PER PERSON

TUNA TARTARE, WASABI LIME MAYO
IN CRISPY FILO PASTRY CONE

FIG, PISTACHIO AND
HONEYED CHEVRE
ON WHOLE MEAL CROUTE

BEETROOT GRAVLAX, WAKAME
SALAD, YUZU GEL, CREAM CHEESE
ON BLINIS

DESSERTS

TO SERVE 2 PIECES PER PERSON

DARK CHOCOLATE AND
CHILLI FONDANT

MANGO ETON MESS

MARINATED PRAWN

WITH GUACAMOLE AND CRISPY RICE

PULLED PORK CROQUETTES
WITH CRISPY ONIONS

BEEF TATAKI
ON A CASSAVA NIGIRI

ZUCCHINI FRITTERS
SERVED WITH TZATZIKI

ALMOND AND WHITE CHOCOLATE
LOG WITH BERRIES



€45 PER PERSON

PRAWN, SHIITAKE DIM SUM

INDONESIAN RABBIT SATAY KALINICI

BLACK BUN
WITH PRAWN TEMPURA AND SRIRACHA

DUCK AND CORIANDER GYOZA

BLACK VENUS RISOTTO

★ PASS-AROUND MENU 02

TO SERVE 16 PIECES PER PERSON

ASSORTED SUSHI

TO SERVE 2 PIECES PER PERSON

DUCK RILETTE RED CURRANTS,
PECAN NUT BRIOCHE

VIETNAMESE ROLLS

WITH PRAWNS & GLASS NOODLES

CHARRED OCTOPUS JERUSALEM
ARTICHOKE PUREE AND TRUFFLED
VINAIGRETTE

FIG, PISTACHIO AND
HONEYED CHEVRE
ON A WHOLE MEAL CROUTE

CHICKEN LIVER AND FOIEGRAS PÂTE
WITH RASPBERRY GEL ON WARM BRIOCHE

PULLED PORK
WITH CRISPY ONIONS

DUCK AND CORIANDER
JAPANESE GYOZA

ZUCCHINI FRITTERS
SERVED WITH TZATZIKI

INDONESIAN BEEF
SATAY MANIS

BUTTERNUT SQUASH RISOTTO
WITH DOLCE LATTE

MINI CHICKEN KATSU BURGER
WITH COLESLAW AND MANGO CHUTNEY

48 HOUR SHORT RIB OF BEEF
CHARRED LEEKS & XO SAUCE

DESSERTS

TO SERVE 2 PIECES PER PERSON

DARK CHOCOLATE AND CHILLI FONDANT

BLUEBERRY, WHITE CHOCOLATE TARTLET

MANGO ETON MESS



€46 PER PERSON

★ PASS-AROUND MENU 03

TO SERVE 16 PIECES PER PERSON

ASSORTED SUSHI

TO SERVE 2 PIECES PER PERSON

FILO PASTRY CONE

WITH SPICY TUNA & CRISPY
TEMPURA BATTER

CRANBERRY PECAN & GOATS CHEESE TRUFFLES

WITH PRETZEL STICK

BEETROOT GRAVLAX, WAKAME SALAD, YUZU GEL, CREAM CHEESE

ON BLINIS

DESSERTS

TO SERVE 2 PIECES PER PERSON

DARK CHOCOLATE AND CHILLI FONDANT

LEMON MILLEFEUILLE WITH PRALINE

MARINATED PRAWN

WITH GUACALOME IN TACO SHELL

FIG, PISTACHIO AND HONEYED CHEVRE

ON A WHOLE MEAL CROUTE

BALINESE CHICKEN

WITH FRESH CORIANDER ON A
PARMESAN SHORTBREAD BISCUIT

PUMPKIN AND DOLCELATTE TARTLET



€47 PER PERSON

DUCK CORIANDER GYOZA

ZUCCHINI FRITTERS

SERVED WITH TZATZIKI

INDONESIAN CHICKEN SATAY

PORK BELLY BAO

INDONESIAN BEEF RENDANG

ON JASMINE RICE SERVED
IN A BANANA LEAF BASKET

FOOD
STATIONS





JAPANESE SUSHI STATION

ASSORTED SUSHI

TO SERVE 3 PIECES PER PERSON

TUNA SPECIAL ROLL

FRESH TUNA, AVOCADO,
SPRING ONIONS, JAPANESE MAYO,
TOPPED WITH FRESH TUNA

TIGER ROLL

PRAWN TEMPURA, AVOCADO,
JAPANESE MAYO, SHICHIMI TOGARASHI

SERVED WITH WASABI, SOYA
SAUCE & PICKLED GINGER

€11.50
PER PERSON

OSAKA SALMON ROLL

SMOKED EEL, AVOCADO,
SESAME SEEDS, SPRING ONIONS,
TERIYAKI SAUCE, TOPPED WITH
FRESH SALMON

CRAZY CALIFORNIA ROLL

CRAB STICK, FRESH SALMON,
AVOCADO, CUCUMBER AND MASAGO

DIM SUM STATION

TO SERVE 3 PIECES PER PERSON

DUCK & CORIANDER JAPANESE GYOZA

PRAWN & SHIITAKE THAI STYLE DIM SUM

CRISPY TOFU & KIMCHI JAPANESE GYOZA

SERVED WITH HOMEMADE
DIPPING SAUCES

€11.50
PER PERSON



LIVE DIM SUM & SUSHI STATION

ASSORTED SUSHI

TO SERVE 3 PIECES PER PERSON

TUNA SPECIAL ROLL

FRESH TUNA, AVOCADO,
SPRING ONIONS, JAPANESE MAYO,
TOPPED WITH FRESH TUNA

TIGER ROLL

PRAWN TEMPURA, AVOCADO,
JAPANESE MAYO, SHICHIMI TOGARASHI

OSAKA SALMON ROLL

SMOKED EEL, AVOCADO, SESAME SEEDS,
SPRING ONIONS, TERIYAKI SAUCE, TOPPED
WITH FRESH SALMON

SERVED WITH WASABI, SOYA
SAUCE & PICKLED GINGER

€17.50

PER PERSON

ASSORTED DIM SUMS

TO SERVE 2 PIECES PER PERSON

DUCK & CORIANDER JAPANESE GYOZA

PRAWN & SHIITAKE THAI STYLE DIM SUM

TOFU & KIMCHI GYOZA

SERVED WITH HOMEMADE
DIPPING SAUCES

ZEST FESTIVE PACKAGES

13





ASIAN STEAMED BUN STATION

SELECT 2

PORK BELLY BAO
WITH CUCUMBER, CRISPY ONIONS
AND HOISIN SAUCE

CHICKEN GONG BAO
WITH GARLIC, GINGER, CHILLIES,
OYSTER SAUCE, SPRING ONIONS,
FRESH CORIANDER, AND
ROASTED PEANUTS

VEGAN BAO BUN
WITH BOK CHOY, OYSTER AND
SHIITAKE MUSHROOMS AND MISO

CONTAINS PEANUTS

€11.50
PER PERSON

VEGAN SLIDER STATION

INCLUDES BOTH
VARIETIES

BUTTERNUT SQUASH
BUTTERNUT SQUASH WITH TOASTED
PUMPKIN SEEDS, FRESH CORIANDER
AND FRESH GINGER ROOT

**OYSTER & SHIITAKE
MUSHROOMS**
WITH BOK CHOY AND MISO

MAY CONTAIN PEANUTS

€11.50
PER PERSON



ASIAN SLIDER STATION

SELECT 2

CHICKEN KATSU

SLIDER DUSTED IN PANKO, WITH COLESLAW, MANGO CHUTNEY AND MAYONNAISE

SHREDDED SHORT RIB OF BEEF

SLIDER WITH SESAME SEEDS, SPRING ONIONS, GARLIC, GINGER AND OYSTER SAUCE

PULLED PORK BELLY SLIDER

WITH SESAME SEEDS, SPRING ONIONS, GARLIC, GINGER AND OYSTER SAUCE

TEMPHE VEGETARIAN REPLACEMENT

WITH ROSTED EGGPLANT
MISO & FRESH CORIANDER

€11.50

PER PERSON

WOK STATION

A LATE NIGHT
FAVOURITE FOR THE
AFTER PARTY

PAD THAI

RICE NOODLES WITH TOFU, PRAWNS, EGGS, ROASTED PEANUTS, ASIAN SAUCES AND SPRING ONIONS

FLAT RICE NOODLES

WITH BEEF, PAK CHOI, EGGS IN
SAMBAL AND SWEET SOYA SAUCE

€16

PER PERSON

ZEST FESTIVE PACKAGES

15



ASIAN GRILL STATION

SATE LILIT

SEAFOOD KOFTA WITH GRATED
COCONUT ON LEMONGRASS WITH
A SWEET CHILLI SAUCE

CHICKEN YAKITORI

GRILLED CHICKEN BROCHETTES
MARINATED IN SWEET SOYA,
GARLIC & SPRING ONIONS

SATE MANIS

HONEYED BEEF SATAY
SCENTED WITH ASIAN SPICES

€18
PER PERSON

JAPANESE TEPPANYAKI STATION

SEAFOOD TEPPANYAKI

FRESH TUNA, SALMON AND PRAWN
TEPPANYAKI IN A BANANA LEAF BAKED ON A
BED OF GARLIC-FRIED RICE

OR

RIB-EYE TEPPANYAKI

RIB- EYE TEPPANYAKI IN A BANANA LEAF
BAKED ON A BED OF GARLIC-FRIED RICE

OR

SURF & TURF TEPPANYAKI

RIB-EYE AND FRESH TUNA, SALMON AND
PRAWN TEPPANYAKI IN A BANANA LEAF
BAKED ON A BED OF GARLIC-FRIED RICE

€18
PER PERSON



THE BEST OF ZEST

ASSORTED SUSHI

TO SERVE 2 PIECES PER PERSON

OSAKA SALMON ROLL

TIGER ROLL

CRAZY CALIFORNIA ROLL

TUNA SPECIAL ROLL

SERVED WITH PICKLED GINGER
AND SOYA SAUCE

€27
PER PERSON

SATE LILIT

SEAFOOD KOFTA WITH GRATED
COCONUT ON LEMONGRASS,
SWEET CHILLI SAUCE

CHICKEN YAKITORI

GRILLED CHICKEN BROCHETTES
MARINATED IN SWEET SOYA,
GARLIC & SPRING ONIONS

SATE MANIS

HONEY BEEF SATAY SCENTED
WITH ASIAN SPICES

ASSORTED DIM SUMS

TO SERVE 2 PIECES PER PERSON

DUCK & CORIANDER
JAPANESE GYOZA,

PRAWN & SHIITAKE THAI
STYLE DIM SUM

CURRY STATION

PERANAKAN CHICKEN CURRY

WITH TENDER CHICKEN THIGHS AND
FIGS SERVED WITH JASMINE RICE

ZEST SIGNATURE BEEF RENDANG

TENDER BEEF MORSELS SIMMERED IN
A CHILLI, GINGER, COCONUT SAUCE
AND A SPECIAL HERB MIX, SERVED
WITH JASMINE RICE

SERVED WITH FRAGRANT RICE

€23
PER PERSON

HAVE SOMETHING ELSE IN MIND?

We delight in designing
custom menus that impress



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